

# per se

## DESSERT TASTING MENU

March 21, 2018

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TELLICHERRY PEPPER "PAVLOVA"  
Passion Fruit Custard and Spiced Banana "Gelée"

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POACHED WASHINGTON STATE RHUBARB  
Cheesecake "Génoise" and Salted Lime Curd

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"CRÊPES SUZETTE"  
Tango Mandarins, Madagascar Vanilla "Crème Chiboust,"  
and Navel Orange Reduction

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"COFFEE AND DOUGHNUTS"  
Cinnamon-Sugared Brioche Doughnuts  
with Cappuccino Semifreddo\*

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"GÂTEAU OPÉRA"  
Caraïbe Chocolate Mousse, "Feuille Craquante,"  
and "Biscuit Joconde"

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PRIX FIXE 70.00  
SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness